



## Sunday Lunch Menu

### To Begin

**Soup of the moment £7.50.** (gfa)

*Served with toasted focaccia and butter.*

**Salt and pepper halloumi £8.50** (gfa) (v)

*Fried halloumi with fresh chilli, spring onion and harissa glaze.*

**Homemade Sausage rolls £7.50**

*Pork sausage meat, fresh sage, puff pastry with brown sauce.*

### To Continue

**Dry aged roasted sirloin of beef £23.50.** (gfa)

*Slow roasted 45 day dry aged sirloin, goose fat roast potatoes, honey roasted carrots, seasonal greens, braised red cabbage, cauliflower cheese, Yorkshire pudding and chef's delicious gravy.*

**Roast chicken £20.50.** (gfa)

*Roasted chicken supreme, goose fat roast potatoes, honey roasted carrots, seasonal greens, braised red cabbage, cauliflower cheese, Yorkshire pudding and chef's delicious gravy.*

**Roasted pork loin £20.50.** (gfa)

*Slow roasted pork, goose fat roast potatoes, honey roasted carrots, seasonal greens, braised red cabbage, cauliflower cheese, Yorkshire pudding and chef's delicious gravy.*

**Spinach and mushroom pie £17.50.** (v)

*Spinach, mushroom, garlic, honey roasted carrots, seasonal greens, Yorkshire pudding and cream sauce.*

### To Finish

**Apple crumble. £7.50**

*Oven baked apple crumble, served with custard or ice cream.*

**Dark chocolate and cherry fondant £8.50.**

*Dark Belgian chocolate, sweet cherries and served with ice cream.*

**Sticky toffee pudding £8.50** (gfa)

*Warm sticky toffee pudding served with sticky toffee ice cream.*